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UNITED STATES STANDARDS

for grades of

FRUIT JELLY



EFFECTIVE JANUARY 2, 1948

First Issue

This is the first issue of the United States Standards for Grades of Fruit Jelly. These standards are issued by the Department after careful consideration of all data and views submitted. An unofficial reprint of the Food and Drug Standards of Identity for Fruit Jelly, as amended December 20, 1955, is attached.

These standards were recodified in the Federal Register of December 9, 1953 (18 F. R. 7983) and no change was made except in the format. Section 52.1091 was amended (22 F.R. 3535) to become effective July 1, 1957.

As in the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization
and Inspection Branch
Fruit and Vegetable Division
Agricultural Marketing Service
United States Department of Agriculture
Washington 25, D. C.

UNITED STATES STANDARDS FOR GRADES OF FRUIT JELLY¹

Effective January 2, 1948

IDENTITY, TYPES, KINDS, AND GRADES

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IDENTITY, TYPES, KINDS, AND GRADES

§ 52.1081 *Identity.* "Fruit jelly" means fruit jelly as defined in the definitions and standards of identity for fruit jelly (21 CFR 29.2), issued pursuant to the Federal Food, Drug, and Cosmetic Act.

(a) Compliance with the standard of identity to establish the ingredients or proportion of ingredients will be indicated on Federal inspection certificates only when these conditions are ascertained during the process of manufacture.

(b) The soluble solids for fruit jelly are not less than 65 percent.

§ 52.1082 *Types of fruit jelly*—(a) *Type I.* Prepared from a single variety of fruit juice ingredient.

(b) *Type II.* Prepared from a mixture of two or more varieties of fruit juice ingredients.

§ 52.1083 *Kinds of fruit jelly.*

Apple.	Greengage, greengage plum.
Apricot.	Guava.
Blackberry (other than dewberry).	Loganberry.
Black raspberry.	Orange.
Boysenberry.	Peach.
Cherry.	Pineapple.
Crabapple.	Plum (other than damson, greengage, and prune).
Cranberry.	Pomegranate.
Damson, damson plum.	Quince.
Dewberry (other than boysenberry, loganberry, and youngberry).	Raspberry, red raspberry.
Fig.	Red currant, currant (other than black currant).
Gooseberry.	Strawberry.
Grape.	Youngberry.
Grapefruit.	

§ 52.1084 *Grades of fruit jelly.* (a) "U. S. Grade A" or "U. S. Fancy" is the quality of fruit jelly that possesses a good consistency; possesses a bright typical color; is free from defects; possesses a distinct and normal flavor; and scores not less than 85 points when scored in accordance with the scoring system outlined in this subpart.

(b) "U. S. Grade B" or "U. S. Choice" is the quality of fruit jelly that possesses a reasonably good consistency; possesses a reasonably bright, typical color; is free from defects; possesses a reasonably

¹ The requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

good and normal flavor; and scores not less than 70 points when scored in accordance with the scoring system outlined in this subpart.

(c) "U. S. Grade D" or "Substandard" is the quality of fruit jelly that fails to meet the requirements of U. S. Grade B or U. S. Choice.

FILL OF CONTAINER

§ 52.1085 *Recommended fill of container.* It is recommended that the container be filled with jelly as full as practicable without impairment of quality and that the product occupies not less than 90 percent of the capacity of the container.

FACTORS OF QUALITY

§ 52.1086 *Ascertaining the grade.* The grade of fruit jelly may be ascertained by considering, in addition to the requirements of the respective grade, the following factors: Consistency, color, and flavor. The relative importance of each factor is expressed numerically on the scale of 100. The maximum number of points that may be given for each factor is:

Factors:	Points
Consistency-----	40
Color-----	20
Flavor-----	40
 Total score-----	100

§ 52.1087 *Ascertaining the rating for each factor.* The essential variations within each factor are so described that the value may be ascertained for each factor and expressed numerically. The numerical range within each factor is inclusive (for example, "34 to 40 points" means 34, 35, 36, 37, 38, 39, or 40 points).

§ 52.1088 *Consistency—(a) General.* The factor of consistency refers to the gel strength of the product.

(b) (A) *classification.* Fruit jelly that possesses a good consistency may be given a score of 34 to 40 points. "Good consistency" means that the fruit jelly possesses a tender to slightly firm texture and retains a compact shape without excessive syneresis ("weeping").

(c) (B) *classification.* If the fruit jelly possesses a reasonably good consistency, a score of 28 to 33 points may be given. Fruit jelly that falls into this classification shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting rule). "Reasonably good consistency" means that the fruit jelly may lack firmness but it is not sirupy; and that it may be more than slightly firm but is not tough or rubbery.

(d) (SStd) *classification.* Fruit jelly that fails to meet the requirements of paragraph (c) of this section may be given a score of 0 to 27 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).

§ 52.1089 *Color—(a) (A) classification.* Fruit jelly that possesses a bright typical color may be given a score of 17 to 20 points. "Bright typical color" means that the color is characteristic of the fruit juice ingredient or ingredients and that the fruit jelly possesses a sparkling luster or may be not more than slightly cloudy, and is free from any dullness of color.

(b) (B) *classification.* If the fruit jelly possesses a reasonably bright typical color, a score of 14 to 16 points may be given. Fruit jelly that falls into this classification shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting rule). "Reasonably bright typical color" means that the color is characteristic of the fruit juice ingredient or ingredients and that the fruit jelly may be slightly cloudy and may possess a slight dullness of color.

(c) (SStd) *classification.* Fruit jelly that is definitely off color for any reason and fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 13 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total

score for the product (this is a limiting rule).

§ 52.1090 *Flavor*—(a) (A) *classification*. Fruit jelly that possesses a distinct and normal flavor may be given a score of 34 to 40 points. "Distinct and normal flavor" means that the product possesses a good distinct flavor characteristic of the fruit ingredient or fruit ingredients after preserving and is free from any caramelized flavor or any objectionable flavor of any kind.

(b) (B) *classification*. If the fruit jelly possesses a reasonably good and normal flavor, a score of 28 to 33 points may be given. Fruit jelly that falls into this classification shall not be graded above U. S. Grade B or U. S. Choice, regardless of the total score for the product (this is a limiting rule). "Reasonably good and normal flavor" means that the product possesses a reasonably good flavor characteristic of the fruit or fruit ingredients after preserving and may possess a slightly caramelized flavor but is free from any bitter flavor or other objectionable flavor or off flavor of any kind.

(c) (SStd) *classification*. Fruit jelly that fails to meet the requirements of paragraph (b) of this section may be given a score of 0 to 27 points and shall not be graded above U. S. Grade D or Substandard, regardless of the total score for the product (this is a limiting rule).

LOT INSPECTION AND CERTIFICATION

§ 52.1091 *Ascertaining the grade of a lot*. The grade of a lot of fruit jelly covered by these standards is determined by the procedures set forth in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables, Processed Products Thereof, and Certain Other Processed Food Products (§§ 52.1 through 52.87; 22 F. R. 3535).

SCORE SHEET

§ 52.1092 *Score sheet for fruit jelly*.

Size and kind of container.....	
Container code or marking.....	
Label.....	
Net weight (in ounces).....	
Vacuum reading (in inches).....	
Type.....	
Kind.....	
Soluble solids.....	

Factors	Score points	
Consistency.....	40	(A) 34-40 (B) 28-33 (D) 0-27
Color.....	20	(A) 17-20 (B) 14-16 (D) 0-13
Flavor.....	40	(A) 34-40 (B) 28-33 (D) 0-27
Total score.....	100	
Grade.....		

¹ Indicates limiting rule.

Recodified in the Federal Register of December 9, 1953 (18 F.R. 7983).

Section 52.1091 amended May 22, 1957 (22 F.R. 3535)

EXCERPT FROM TITLE 21--FOOD AND DRUGS

CHAPTER 1--FOOD AND DRUG ADMINISTRATION, DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE

Part 29: Fruit butters, fruit jellies, fruit preserves, and related products

Definitions and Standards of Identity

§ 29.2 Fruit jelly; identity; label statement of optional ingredients. (a) The jellies for which definitions and standards of identity are prescribed by this section are the jelled foods each of which is made from a mixture composed of not less than 45 parts by weight (as determined by the method prescribed in paragraph (b) of this section) of one or any combination of two, three, four, or five of the fruit juice ingredients specified in paragraph (c) of this section to each 55 parts by weight (see paragraph (e) (1) of this section) of one of the optional saccharine ingredients specified in paragraph (d) of this section. Such mixture may also contain one or more of the following optional ingredients:

(1) Spice.
 (2) A vinegar, lemon juice, lime juice, citric acid, lactic acid, malic acid, tartaric acid, or any combination of two or more of these, in a quantity which reasonably compensates for deficiency, if any, of the natural acidity of the fruit juice ingredient.

(3) Pectin, in a quantity which reasonably compensates for deficiency, if any, of the natural pectin content of the fruit juice ingredient.

(4) Sodium citrate, sodium potassium tartrate, or any combination of these, in a quantity the proportion of which is not more than 3 ounces avoirdupois to each 100 pounds of the saccharine ingredient used.

(5) Sodium benzoate or benzoic acid, or any combination of these, in a quantity reasonably necessary as a preservative.

(6) Mint flavoring and harmless artificial green coloring, in case the fruit juice ingredient or combination of fruit juice ingredients is extracted from apple, crabapple, pineapple, or two or all of such fruits.

Such mixture is concentrated by heat to such point that the soluble-solids content of the finished jelly is not less than 65 percent, as determined by the method prescribed in "Official Methods of Analysis of the Association of Official Agricultural Chemists," Seventh Edition, page 495, [Ed. note, 8th edition, 1955, p. 534, sec. 29.11], under "Solids by Means of Refractometer—Official."

(b) Any requirement of this section with respect to the weight of any fruit juice ingredient, whether concentrated, unconcentrated, or diluted, means the weight determined by the following method: Determine the percent of soluble solids in such fruit juice ingredient by the method for soluble solids referred to in paragraph (a) of this section; multiply the percent so found by the weight of such fruit juice ingredient; divide the result by 100; subtract from the quotient the weight of any added sugar or other added solids; and multiply the remainder by the factor for such fruit juice ingredient prescribed in paragraph (c) of this section. The result is the weight of the fruit juice ingredient.

(c) Each of the fruit juice ingredients referred to in paragraph (a) of this section is the filtered or strained liquid extracted with or without the application of heat and with or without the addition

of water, from one of the following mature, properly prepared fruits which are fresh, frozen and/or canned

Factor referred to in paragraph (b) of this section

Name of fruit:

Apple-----	7.5
Apricot-----	7.0
Blackberry (other than dewberry)-----	10.0
Black raspberry-----	9.0
Cherry-----	7.0
Crabapple-----	6.5
Cranberry-----	9.5
Damson, damson plum-----	7.0
Dewberry (other than boysenberry, loganberry, and youngberry)-----	10.0
Fig-----	5.5
Gooseberry-----	12.0
Grape-----	7.0
Grapefruit-----	11.0
Greengage, greengage plum-----	7.0
Guava-----	13.0
Loganberry-----	9.5
Orange-----	8.0
Peach-----	8.5
Pineapple-----	7.0
Plum (other than damson, greengage, and prune)-----	7.0
Pomegranate-----	5.5
Quince-----	7.5
Raspberry, red raspberry-----	9.5
Red currant, currant (other than black currant)-----	9.5
Strawberry-----	12.5
Youngberry-----	10.0

In any combination of two, three, four, or five of such fruit juice ingredients the weight of each is not less than one-fifth of the weight of the combination. Each such fruit juice ingredient in any such combination is an optional ingredient.

(d) The optional saccharine ingredients referred to in paragraph (a) of this section are:

(1) Sugar.

(2) Invert sugar sirup.

(3) Any combination composed of optional saccharine ingredients (1) and (2).

(4) Any combination composed of dextrose and optional saccharine ingredient (1), (2), or (3).

(5) Any combination composed of corn sirup, dried corn sirup, glucose sirup, dried glucose sirup, or any two or more of the foregoing, with optional saccharine ingredient (1), (2), (3), or (4), in which the weight of the solids of corn sirup, dried corn sirup, glucose sirup, dried glucose sirup, or the sum

of the weights of the solids of corn sirup, dried corn sirup, glucose sirup, and dried glucose sirup, in case two or more of these are used, does not exceed one-fourth of the total weight of the solids of the combined saccharine ingredients.

(6) Honey.

(7) Any combination composed of honey and optional saccharine ingredient (1), (2), or (3), in which the weight of the solids of each component except honey is not less than one-tenth of the weight of the solids of such combination and the weight of honey solids is not less than two-fifths of the weight of the solids of such combination.

(e) For the purposes of this section:

(1) The weight of any optional saccharine ingredient means the weight of the solids of such ingredient.

(2) The term "sugar" means refined sugar (sucrose).

(3) The term "invert sugar sirup" means a sirup made by inverting or partly inverting sugar or partly refined sugar; its ash content is not more than 0.3 percent of its solids content, but if it is made from partly refined sugar, color and flavor other than sweetness are removed.

(4) The term "corn sirup" means a clarified, concentrated aqueous solution of the products obtained by the incomplete hydrolysis of cornstarch. The solids of corn sirup contain not less than 40 percent by weight of reducing sugars calculated as anhydrous dextrose.

(5) The term "glucose sirup" means a clarified, concentrated, aqueous solution of the products obtained by the incomplete hydrolysis of any edible starch. The solids of glucose sirup contain not less than 40 percent by weight of reducing sugars calculated as anhydrous dextrose. "Dried glucose sirup" means the product obtained by drying "glucose sirup."

(6) The term "dextrose" means refined anhydrous or hydrated dextrose made from any starch.

(f) The name of each jelly for which a definition and standard of identity is prescribed by this section is as follows:

(1) In case the jelly is made with a single fruit juice ingredient, the name is "Jelly," preceded or followed by the

name or synonym whereby the fruit from which such fruit juice ingredient was extracted is designated in paragraph (c) of this section.

(2) In case the jelly is made with a combination of two, three, four, or five fruit juice ingredients, the name is "Jelly," preceded or followed by the words "Mixed Fruit" or by the names or synonyms whereby the fruits from which the fruit juice ingredients were extracted are designated in paragraph (c) of this section, in the order of predominance, if any, of the weights of such fruit juice ingredients in the combination.

(g) (1) When optional ingredient (a) (1) is used, the label shall bear the word "spiced" or the statement "spice added" or "with added spice"; but in lieu of the word "spice" in such statements the common name of the spice may be used.

(2) When optional ingredient (a) (5) is used, the label shall bear the words "sodium benzoate" or "benzoic acid" or "sodium benzoate and benzoic acid," as the case may be, followed by the words "added as preservative."

(3) When optional ingredient (a) (6) is used, the label shall bear the statement "flavoring and artificial coloring added" or "with added flavoring and artificial coloring." The word "flavoring" in such statement may be preceded by the word "mint."

(4) When optional saccharine ingredient (d) (7) is used, the label shall

bear the names of the components of the combination whereby such components are designated in paragraph (d) of this section, in the order of predominance, if any, of the weight of such components in the combination. Such names shall be preceded by the words "prepared with."

(5) When optional saccharine ingredient (d) (6) is used, the label shall bear the statement "prepared with honey."

(6) When a combination of two, three, four, or five fruit juice ingredients is used, and the jelly is designated on its label by the word "Jelly," preceded or followed by the words "Mixed Fruit," the label shall bear the names or synonyms whereby such fruits are designated in paragraph (c) of this section, in the order of predominance, if any, of the weights of such fruit juice ingredients in the combination.

(h) Wherever the name specified in paragraph (f) of this section appears on the label of the jelly so conspicuously as to be easily seen under customary conditions of purchase, the words and statements herein specified, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter, except that the varietal name of the fruit used in preparing such jelly may so intervene.

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